

Specialty Cocktails

Flyboard 12
Firefly Vodka, Limoncello, Basil, Lemon, Soda
Summer Stand 12
St. George Green Chile Vodka, Strawberries, Lemon, Green Chile Bitters
Nip Tuck 14
Nippitaty Organic Gin, Dolin Dry Vermouth, Cocchi Americano
In Earnest 13
Flor de Cana White Rum, Luxardo, Grapefruit, Lime
Fire and Ice 13
Blanco Tequila, Cointreau, Jalapeno Cinnamon Syrup, Lime Juice
South of Brooklyn 13
Old Overholt Rye, Highwire Amaro, Dolin Dry Vermouth, Luxardo
Bring Back Spring 14
Pear Brandy, St. Germaine, Ginger, Gruner Veltliner, Bubbles

Wines by the Glass

CHAMPAGNE & SPARKLING

Veuve Clicquot–Ponsardin, Brut, Reims n/v	\$18
JCB, “N° 69”, Crémant de Bourgogne, Brut Rosé, Burgundy n/v	\$15
Villa Sandi, Prosecco, Veneto, Italy n/v	\$10

WHITE

Impero, Pinot Grigio, Terre di Chieti '18	\$10
Whitehaven, Sauvignon Blanc, Marlborough '18	\$11
Chalk Hill, Chardonnay, Sonoma Coast '17	\$13
Domaine Laurent Cognard, Bourgogne '16	\$15
Carl Ehrhard, Feinherb Riesling, Kabinett '17	\$13
Schloss Gobelsburg, Gruner Veltliner, Kamptal '17	\$11

ROSÉ

Aime Roquesante, Cotes de Provence '17	\$12
Isabel, Rosé of Cabernet, Napa '17	\$12

RED

Böen, Pinot Noir, Monterey, Santa Barbara & Sonoma County '17	\$14
Ken Wright Cellars, Pinot Noir, Willamette Valley '15	\$18
Arbalest, Merlot, Right Bank Bordeaux '15	\$15
Mont Redon, Cotes du Rhone '15	\$14
Justin “Isosceles”, Meritage, Paso Robles '16	\$24
Terrazas Reserva, Malbec, Mendoza '16	\$13
BR Cohn, Cabernet Sauvignon, North Coast '17	\$14
Caymus, Cabernet Sauvignon, Napa Valley '17	\$35
Brochelle Vineyards, Zinfandel, Paso Robles '16	\$19

Wines by the Ounce

	1oz	3oz	5oz
Tenuta San Guido “Sassicaia Bolgheri” Tuscany '14	\$13	\$33	\$65
Rudd, Cabernet, Oakville '11	\$13	\$39	\$65
Newton, Single Vineyard Cabernet, Mt. Veeder '14	\$15	\$45	\$75
Continuum, Sage Mountain Vineyard, Oakville '15	\$14	\$42	\$70
Joseph Phelps “Insignia” Napa Valley '15	\$17	\$51	\$85